



# SM60G Super Marathon Gas Fryer

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

SM60G Super Marathon Gas Fryer

## Models

SM60G



SM60G  
Shown with optional casters.

## Standard Features

- 60-75 lb. (30-37 liter) frypot oil capacity
- 150,000 Btu/hr. input
- Millivolt pilot system - requires no electrical hookup
- Stainless-steel frypot, front and door
- Stainless-steel, over-the-flue basket hanger and two fry baskets 6.12" x 8.75" x 17" (16 x 22 x 43 cm) with insulated handles
- Wide cold zone
- 3/4" NPT gas connection on single units
- Combination gas valve with regulator
- 6" (15 cm) adjustable steel legs

## Options & Accessories

- Stainless-steel side panels
- Oil filtration system - Super Cascade (UFF) or Cascade (SUFF)
- Matching cabinet and dump station with or without filtration
- Casters

## Specifications

### **Designed for volume frying and products requiring longer cook times**

Maximize your profits by combining more efficiency with more capacity. The big 18" x 18" (46 x 46 cm) fry area easily accommodates everything from large loads of French fries to chicken, specialty foods or any breaded products.

Make the most of your energy dollars with our exclusive Thermo-Tube design. The heating tubes are surrounded by oil and heat absorption is maximized with controlled flow-tube baffles. The energy is forced into the oil, with less going unused up the vent. The benefits are quick heat-up times, low idle costs and low gas consumption per load of product cooked.

The SM60G has a 60-75 lb. (30-37 liter) oil capacity for optimum cooking power. Plus, Dean's wide cold zone design minimizes

wasteful oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination. Sloped bottom with 1.25" (3 cm) drain valve makes cleaning fast and easy.

Assure rapid recovery with Dean's accurate mechanical thermostat, and 150,000 Btu/hr. (37,783 kcal) (44 kW) of input power, which eliminates time lost in waiting between loads and requires no electrical hookup.

Build on our versatility by combining two or more units into a battery. Add optional filtration for safe and fast oil filtering.

Dean fryers achieve long and dependable life through simplicity of design, durable stainless steel baffles and rugged cast-iron burners. These features keep maintenance to a minimum.



5489 Campus Drive  
Shreveport, LA 71129  
USA

Tel: 318-865-1711  
Tel: 1-800-221-4583  
Fax: 318-868-5987  
E-mail: [info@dean.enodis.com](mailto:info@dean.enodis.com)

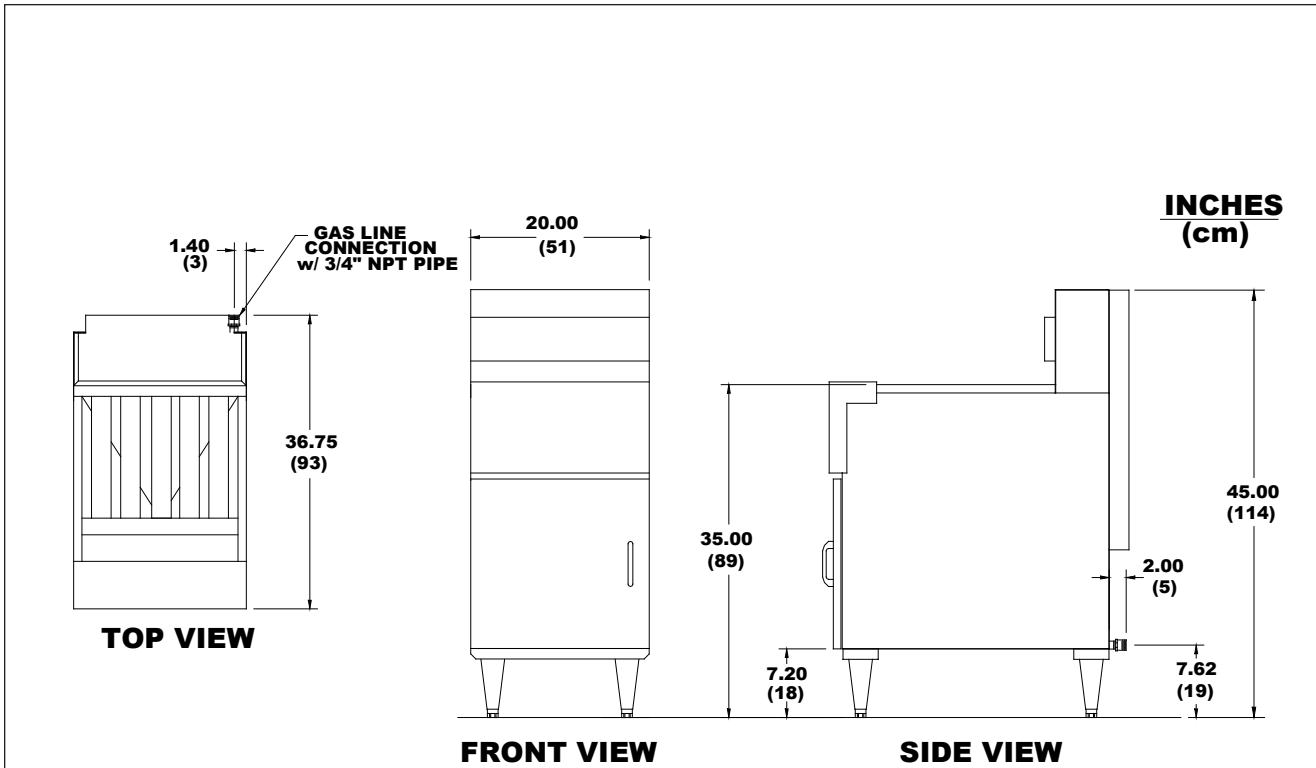
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Enodis®



# SM60G Super Marathon Gas Fryer

Model # \_\_\_\_\_  
CSI Section 11400



### DIMENSIONS

MIN./MAX. OIL CAPACITY	OVERALL SIZE (cm)				DRAIN VALVE (cm)	DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	FRYING AREA (cm)	CLASS	SHIPPING lbs./cu.ft. (kg/m³)
	WIDTH	DEPTH	OVERALL HEIGHT	WORK HEIGHT						
60-75 lbs. (30-37 L)	20" (51)	36-3/4" (93)	45" (114)	35" (89)	1-1/4" (3)	19-3/4" (50)	5	18" x 18" (46 x 46)	85	255 lbs./28 (116/0,79)

### POWER REQUIREMENTS

NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
150,000 Btu/hr. (37,783 kcal/hr.) (44 kW)	3/4" N.P.T. regulator not required	NONE

### SHORT TERM SPECIFICATION

Shall be DEAN free-standing cool zone deep fat fryer, Model SM60G. Only 20" (51 cm) wide, 60-75 lb. (30-37 liter) oil capacity, requiring 150,000 Btu/hr. (37,783 kcal) (44 kW) natural or LP gas input (3/4" N.P.T. connection) and mechanical controls.

### ORDERING DATA

Please specify:  
Natural or propane gas  
Altitude -- if above 1,999 ft. (609 m)

**NOTE:**  
DO NOT CURB MOUNT.

5489 Campus Drive  
Shreveport, LA 71129  
USA

Tel: 318-865-1711  
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